

§ 172.811 Glyceryl tristearate.

The food additive glyceryl tristearate may be safely used in food in accordance with the following prescribed conditions:

(a) The food additive (CAS Reg. No. 555-43-1) is prepared by reacting stearic acid with glycerol in the presence of a suitable catalyst.

(b) The food additive meets the following specifications:

Acid number: Not to exceed 1.0.

Iodine number: Not to exceed 1.0.

Saponification number: 186-192.

Hydroxyl number: Not to exceed 5.0.

Free glycerol content: Not to exceed 0.5 percent.

Unsaponifiable matter: Not to exceed 0.5 percent.

Melting point (Class II): 69 °C-73 °C.

(c) The additive is used or intended for use as follows when standards of identity established under section 401 of the Act do not preclude such use:

| Uses | Limitations |
|---|--|
| 1. As a crystallization accelerator in cocoa products, in imitation chocolate, and in compound coatings. | Not to exceed 1 percent of the combined weight of the formulation. |
| 2. As a formulation aid as defined in § 170.3(o)(14) of this chapter, lubricant and release agent as defined in § 170.3(o)(18) of this chapter, and surface-finishing agent as defined in § 170.3(o)(30) of this chapter in food. | Not to exceed 0.5 percent. |
| 3. As a formulation aid as defined in § 170.3(o)(14) of this chapter in confections. | Not to exceed 3.0 percent of the combined weight of the formulation. |
| 4. As a formulation aid as defined in § 170.3(o)(14) of this chapter in fats and oils as defined in § 170.3 (n)(12) of this chapter. | Not to exceed 1.0 percent of the combined weight of the formulation. |
| 5. As a winterization and fractionation aid in fat and oil processing. | Not to exceed 0.5 percent by weight of the processed fat or oil. |

(d) To assure safe use of the additive:

(1) In addition to the other information required by the act, the label or labeling of the additive shall bear the name of the additive.

(2) The label of the additive shall bear adequate directions to provide a final product that complies with the limitations prescribed in paragraph (c) of this section.

[53 FR 21632, June 9, 1988, as amended at 59 FR 24924, May 13, 1994]

§ 172.812 Glycine.

The food additive glycine may be safely used for technological purposes in food in accordance with the following prescribed conditions:

(a) The additive complies with the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 140, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(b) The additive is used or intended for use as follows:

| Uses | Limitations |
|--|---|
| As a masking agent for the bitter aftertaste of saccharin used in manufactured beverages and beverage bases. | Not to exceed 0.2 percent in the finished beverage. |
| As a stabilizer in mono- and diglycerides prepared by the glycerolysis of edible fats or oils. | Not to exceed 0.02 percent of the mono- and diglycerides. |

(c) To assure safe use of the additive, in addition to the other information required by the Act:

(1) The labeling of the additive shall bear adequate directions for use of the additive in compliance with the provisions of this section.

(2) The labeling of beverage bases containing the additive shall bear adequate directions for use to provide that beverages prepared therefrom shall contain no more than 0.2 percent glycine.

[42 FR 14491, Mar. 15, 1977, as amended at 49 FR 10105, Mar. 19, 1984]

§ 172.814 Hydroxylated lecithin.

The food additive hydroxylated lecithin may be safely used as an emulsifier in foods in accordance with the following conditions:

(a) The additive is obtained by the treatment of lecithin in one of the following ways, under controlled conditions whereby the separated fatty acid fraction of the resultant product has an acetyl value of 30 to 38:

(1) With hydrogen peroxide, benzoyl peroxide, lactic acid, and sodium hydroxide.